



IN CREPE DE CHINE

THE ONE THING OF ALL THE SEASON'S NECESSARIES.

Most Satisfactory Material That Has Been Afforded Votaries of Fashion for a Long Time—Furnished in All Colors.

So disconcerting to the average buyer are the splendid garments which crowd shops and windows, that it is with positive relief one looks upon the raiment that makes no pretension to splendor of any sort, but rather reflects the dear, every-day homeliness that you are looking for.

The bodice that is required to make a coat suit whole is as much a prob-

take much scrutiny for you to see that, despite its seeming simplicity, it is too fine anyway for your modest needs.

Nevertheless, these crepe de chine bodices, and others of silk and satin so soft that the materials almost seem gauze, show in point of material the thing needed for stylish coat suits, and where one can afford the time to make them up they are the most satisfactory of all species of odd waists. The delicate textures used are often in somber colors—smoke grays, purples which are almost black, dull greens, etc.

But these dark colorings will often be enlivened by touches of a richer color, this showing on the stock and cuffs and on the frill which frequently runs down the button hem. One beautiful waist of smoke gray crepe de chine, combined with chiffon in the same color, showed a treatment at these points with royal blue, the chiffon being used as a casing to soften this dazzling color.

All such fine waists are made to fit "like the paper on the wall," as you might say, for the outside textures are torded and plastered closely over the fitted linings, and the whole garment is adjusted to give the look of having been molded upon the form.

High belt effects are features with many of these finer waists, and as they are sometimes of the oddest materials, it is possible to use any bit of appropriate material for them—a length of gay plaid ribbon or silk, for instance, satin or velvet, or tissue of any sort. Our model shows a crepe de chine bodice for any occasion that requires a degree of smart dressing, but it is so simple it may be worn at almost any time without an effect of overdress. It is made upon a fitted lining of thin silk and has a yoke of all-over lace and a bias edge, buttons and button loops of silk in the same color as the material.

A stylish point with the sleeves is the outside puff, running from the shoulder to the wrist. Though for useful wear this puff would be of the waist material, a very fine bodice could have it of the same lace that makes the stock. Again, the stock and sleeve puff could be of chiffon, in which event a high grille of the crepe, mixed with folds of the chiffon, could be added.

Of course, the waist could be copied in simple material for ordinary wear, but as the design is somewhat fixy it had best be kept for the dress-up occasions.



Smart Crepe de Chine Bodice.

lem to the woman of light means as if she had never seen one in all her life. The shops show waists in plenty, so many, in fact, that your wits are often completely scattered by the sight of them. But the pretty crepe de chine thing you would choose bears a price for royalty, and it does not

ARRANGING A LETTER RACK

Model Here Given May Be Copied and Duplicate of Same Easily Made.

By means of a few scraps of silk and some cord, and taking our sketch as a model, skilful fingers may construct a very dainty specimen of that very useful article, the letter rack. Cut out two pieces of cardboard about eight inches wide and five high, shaping the edge of the one intended for the front portion as depicted, namely, semi-circular in the center, with points at the end, which, after being covered, are turned back in the form of flaps. The cardboard must be covered on both sides with silk, using preferably a plain one for the inside and a flowered for the outside, embroidering on the latter the words "Letters" in gold thread or silk of a contrasting shade.

This must be done, of course, before making up. A triangular-shaped piece of silk must be affixed on each side



to keep the two portions in place. After sewing all the parts neatly together, finish with an edging of gold or fancy cord.

New York city has an extremely sweet tooth, for its people consumed 280,000,000 pounds of sugar during the last year.

CUTLETS WITH BOILED ONIONS

Recommended as One of the Best of Luncheon Dishes for Family or Guests.

Required: Nicely trimmed cutlets, two or three Spanish onions, half a pint good thickened gravy, one carrot, pepper and salt, one ounce of butter.

After having trimmed the cutlets and taken off all the superfluous fat, arrange them in a copper frying pan, previously heated. Season well with pepper and salt, add some butter. Cook the cutlets till they are a nice brown on both sides, turning them with a knife.

Have some well boiled Spanish onions ready sliced.

Arrange the onion on the center of an entree dish in a pile, and the cutlets round it.

Prepare a little good gravy, nicely thickened, pass it through a sieve, make it very hot, add pepper and salt, and pour it round the edges of the dish.

To garnish, scatter a very little grated red carrot over the onion.

Rolls of Veal.

Required: One pound and a half of veal cutlet (from the fillet), quarter of a pound of ham or lean bacon, two hard boiled eggs, quarter of a pound of veal stuffing, lemon rind.

Lay the veal on a board, remove the bone, and just draw the hole together. Cover with slices of ham, then with a layer of veal stuffing, season with pepper and salt and grated lemon rind. Peel the eggs, lay them end to end of the veal, roll the veal neatly and sew the flap. Wrap in buttered paper and bake for an hour, basting frequently. Then take off the paper and roast for an hour longer; dredge the roll with flour to make it brown, basting freely. Serve with gravy poured round and garnish with slices of lemon. Hand potatoes and French beans with it.

Pea Patties.

Make a rich pie crust, working the dough but little. Cut with biscuit cutter after rolling the dough out as for pies. Fit the circular pieces into patty pans and bake until light brown. Pour the liquid from a can of peas, wash them slightly, and put them over the fire with only enough water to keep them from burning. Cook until dry. Prepare white sauce as follows: Three tablespoonfuls of butter and one heaping tablespoonful of flour. Mix well together and add one pint of hot milk and boil until thick. Place each crust on a small plate and fill with peas. Pour over the white sauce and serve hot. These are appetizing and delicious and will be sure to please all who like peas.

Fairy Gingerbread Cookies.

One-half cupful of butter, one-half cupful of milk, one cupful of light brown sugar, two teaspoons baking powder sifted with one and seven-eighths cupfuls of bread flour, two teaspoonfuls of ginger. Cream butter, add sugar gradually, then add milk gradually. Mix and sift flour and ginger, then combine mixtures. Spread very thin, with long, broad-bladed knife on inverted pan. Bake about five or six minutes in moderate oven. Watch carefully and turn pan frequently so that all may be evenly cooked. If mixture about edges should cook first cut off and return to oven to finish center part. Cut in squares.

Good Rice Pudding.

The secret of creamy and tasty poor man's rice pudding, which at its best is worthy of a higher sounding title is a minimum of rice, plenty of creamy milk, slow baking and frequent stirring. A woman who is an adept at the pudding uses a tablespoonful of rice to a quart of milk, four tablespoonfuls of sugar and a little salt. The pudding is baked slowly for fully three hours, and every time a brown scale forms on the top it is stirred in. This brown substance is what gives the distinctive color and taste to the dish.

An Ever Ready Opening.

The editor suddenly became conscious that some one was standing behind him. Looking round, his glance fell upon a seedy looking individual with the eyes of a crank.

"I beg your pardon," said the newcomer, "but is there an opening here for a first-class intellectual writer?"

"Yes," grimly responded the editor. "An ingenious carpenter, foreseeing your visit, has provided an excellent opening. Turn the knob to the right, and do not slam the door as you go out."—The Sunday Magazine.

Wanted More.

Francis, aged 2½, was given a bunch of grapes on his solemn promise not to "swallow the seeds." Very carefully he removed them all, and enjoyed the fruit as a child always does enjoy a new goody. When he had removed the last grape from its clinging place, he handed the empty stalk to his father.

"Daddy," he said, "will you send this back to the store and have the man put some more grapes on it?"

How's This?

We offer One Hundred Dollars Reward for any case of Catarrh that cannot be cured by Hall's Catarrh Cure.

F. J. CHENEY & CO., Toledo, O. We, the undersigned, have known F. J. Cheney for the last 15 years, and believe him perfectly honorable in all business transactions and financially able to carry out any obligations made by him.

WALDING, KISSAN & MARVIN, Wholesale Druggists, Toledo, O. Hall's Catarrh Cure is taken internally, acting directly upon the blood and mucous surfaces of the system. Testimonials sent free. Price 75 cents per bottle. Sold by all Druggists. Take Hall's Family Pills for constipation.

No Hobnobbing.

Mrs. Askit—When she's abroad does she hobnob with royalty?

Mrs. Nonaught—Mercy, no! Her behaviour is always extremely proper.—Smart Set.

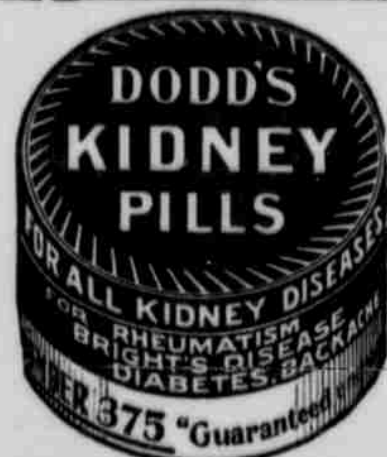
One Thing That Will Live Forever, PETTIT'S EYE SALVE, first box sold in 1807, 100 years ago, sales increase yearly. All druggists or Howard Bros., Buffalo, N. Y.

A girl thinks a man impertinent if he tries to flirt with her and indifferent if he doesn't.

EXPOSURE TO COLD

and wet is the first step to Pneumonia. Take Perry Davis' Painkiller and the danger is averted. Unequaled for colds, sore throat, quinsy, etc., etc. and flu.

As an eye-opener, what's the matter with an alarm clock.



FITS cured in stay cured. Eminent Judges, ministers, congressmen and the medical press declare my cures permanent. I cure after others fail. WHITE-TAIL FOR FREE BOOKLET. Address Dr. W. Towns, Fund du Lac, Wis.

Baby Smiles—When He Takes

PISO'S CURE

THE BEST MEDICINE FOR COUGHS AND COLDS

So pleasant that he likes it—and contains no opiates. There is nothing like it for Bronchitis, Asthma and all troubles of the throat and lungs. A Standard Remedy for half a century. All Druggists, 25 Cents